The Packhorse

Vegan Week - Monday 11th - 17th January

Starters

Roasted cauliflower, sweet potato, spinach and lentil samosa, mint coconut yoghurt (vg) *334 kcal* 7.95

Carrot and red onion bhaji, coconut yoghurt, mango chutney (vg) *461 kcal* 8.45

Lemon and mustard celeriac, pickled potato, whipped macadamia, peas, mint, sugar snaps (vg, gf) *169 kcal* 8.25

Sun blushed tomato and basil risotto, vegan prosociano crisp (vg, gf) *331 kcal* 8.45

Mains

Bell pepper and tomato arancini, pizzaiola sauce, herb polenta, black olives (vg) *783 kcal* 17.25

Spicy butterbean, red pepper and smoky tomato hotpot, wilted greens, roast parsnip (vg) *476 kcal* 17.95

Courgette and coconut feta fritters, toasted seeds and pine nuts, tzatziki, lemon oil (vg, gf) *650 kcal* 16.95

Wild mushroom tagliatelle, roast portobello mushroom, tarragon cream sauce, truffle oil (vg) *864 kcal* 16.95

Beetroot, spinach and Beluga lentil Wellington, hasselback potatoes, redcurrant and red wine jus (vg) *458 kcal* 17.95

Puddings

Dark chocolate and Biscoff toffee pot, raspberry sorbet (vg) *581 kcal* 7.95

Blackberry panna cotta, bramley apple sorbet (vg, gf) *250 kcal* 7.95

Chocolate and orange tart, fresh raspberries, orange sorbet (vg) *469 kcal* 8.95

Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.